Use and Care Guide

KitchenAid*

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In the U.S.A. for assistance or service, call the Consumer Assistance Center:

1-800-422-1230

In Canada for assistance or service, see page 3.

5-96

KITCHENAID* Electric Built-In Ovens

Models: KEBI101D KEBI276D
KEBI141D KEBI171D

4450570 Rev. A

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A Note to You

Thank you for buying a KITCHENAID* appliance!

KITCHENAID designs the best tools for the most important room in your house. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully.

Also, please complete and mail the enclosed Product Registration Card (U.S.A. or Canadian, whichever applies to you).

In the U.S.A.

For assistance or service
Call the Consumer Assistance Center toll-free **1-800-422-1230**

Throughout Canada for assistance

Call the Consumer Assistance Center toll-free **1-800-461-5681**
8:30 a.m. – 6 p.m. (EST)

Throughout Canada for service

Call toll-free **1-800-807-6777**
8 a.m. – 6 p.m. (EST)

If you need assistance or service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found be checking the "Requesting Assistance or Service" sections, or by calling one of the telephone numbers above.

When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6).

Keep this book and the sales slip together in a safe place for future reference. You must provide proof of purchase or installation date for in-warranty service.

Model Number _____
Serial Number _____
Date Installed _____

Builder/Dealer Name _____
Address _____
Phone _____

Oven Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:**

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.

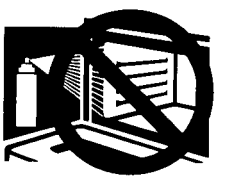
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only cookware approved for oven use. Follow cookware manufacturer's instructions, especially when using glass or plastic cookware.
- Do not store flammable materials on or near the oven. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

When using the oven

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating elements in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



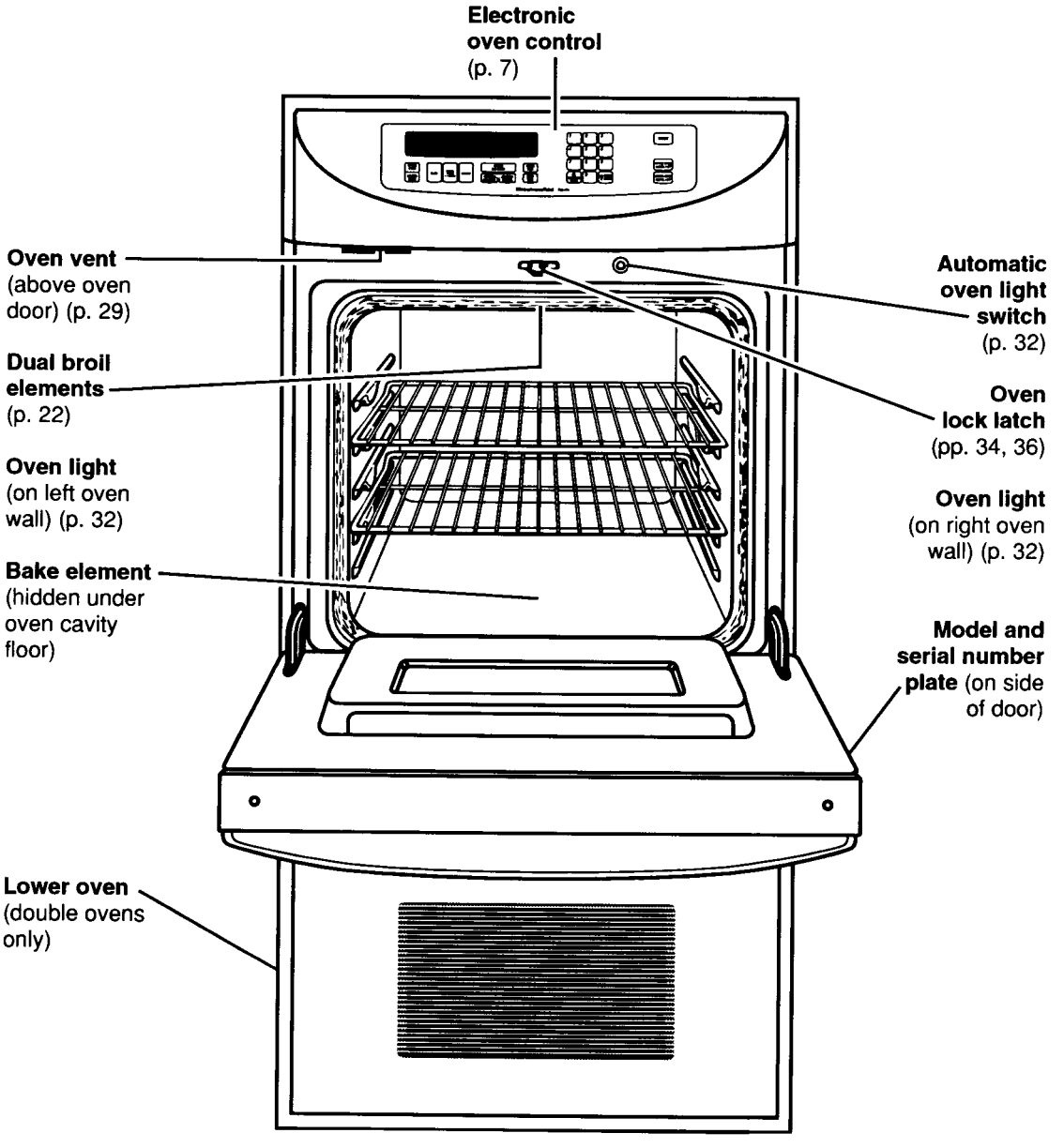
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other cookware. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.

– SAVE THESE INSTRUCTIONS –

Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven. To help you find information on specific parts or features quickly, page references are included.

Feature locations
(Model KEBI276D shown)

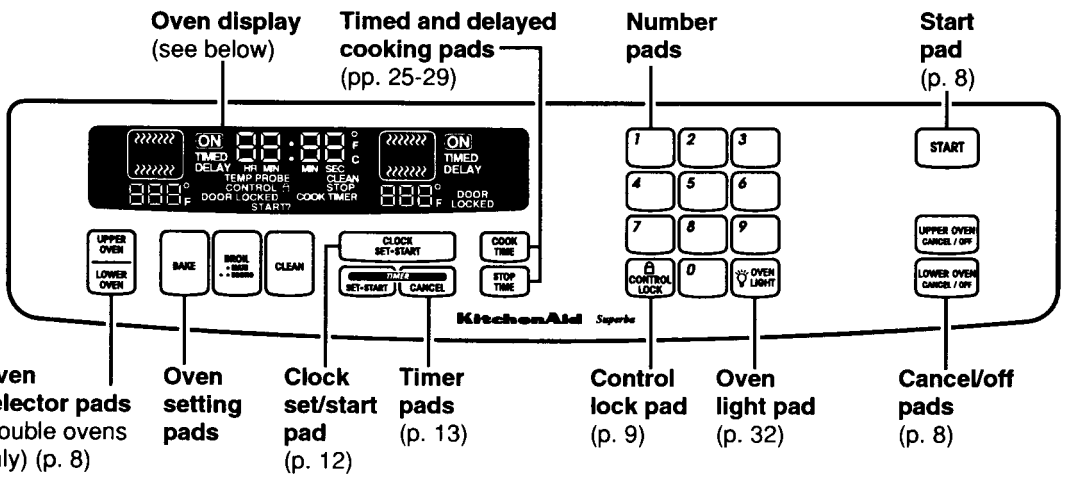

Electronic oven control (p. 7)
Oven vent (above oven door) (p. 29)
Dual broil elements (p. 22)
Oven light (on left oven wall) (p. 32)
Bake element (hidden under oven cavity floor)
Lower oven (double ovens only)
Automatic oven light switch (p. 32)
Oven lock latch (pp. 34, 36)
Oven light (on right oven wall) (p. 32)
Model and serial number plate (on side of door)

Using Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

NOTE: Displays and command pads shown are from double upper ovens. In some cases, lower oven and single oven displays and command pads may look different than those shown.

Using the electronic oven control
(double oven shown)



Display/clock

- **When you first plug in the oven,** a tone will sound, the display will be fully lit for a few seconds, and the display will show the last time set and "PF" (power failure). If, after you set the clock (page 12), the display again shows "PF", your electricity was off for awhile. Reset the clock.
- **The display will show "Err"** and three short tones will sound if a time or temperature is incorrectly entered.

To set your oven to cook in Celsius instead of Fahrenheit:

PRESS and hold for 5 seconds

You will know you are in Celsius when "F" disappears. To switch back to Fahrenheit, press and hold BROIL again for 5 seconds. ("F" will reappear.)

If you need to convert temperatures from Celsius to Fahrenheit or vice versa, you can refer to this chart:

Temperature replacement values

38°C-100°F	163°C-325°F
60°C-140°F	177°C-350°F
66°C-150°F	191°C-375°F
77°C-170°F	204°C-400°F
93°C-200°F	218°C-425°F
121°C-250°F	232°C-450°F
135°C-275°F	246°C-475°F
149°C-300°F	260°C-500°F

Starting an operation

After programming a function, you must press the Start pad to start the function. If you do not press the Start pad within 5 seconds of programming, "START?" will show on the display as a reminder.

START

Canceling an operation

The Cancel/Off pad will cancel any function, except for the Clock and Timer functions. When you press the Cancel/Off pad, the small display will show the time of day, or if Timer is also being used, the time remaining.

CANCEL OFF

(single ovens)

OR

UPPER OVEN CANCEL / OFF

LOWER OVEN CANCEL / OFF

(double ovens)

NOTE: To cancel the timer see page 14.

NOTE: You may hear a fan blowing in the oven even after you press the Cancel/Off pad. This is the cooling fan. It will turn off when the oven cools.

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To change pitch and loudness of key tone:

PRESS and hold for 5 seconds

7

A short tone will sound and "Snd" and "Hi" or "Lo" will appear on the display. Repeat the step above to change to the other setting.

To turn on and off end-of-cycle tones and reminder tones (single or double ovens):

PRESS and hold for 5 seconds

COOK TIME

To turn on and off all reminder tones (single or double ovens):

PRESS and hold for 5 seconds

TIMER SET•START

To turn on and off all tones (double ovens)/to turn on and off key pad entry tones (single ovens):

PRESS and hold for 5 seconds

STOP TIME

A short tone will sound and "Snd" and "On" or "OFF" will appear on the display to tell you the signals have been changed. Repeat the step above to turn the signals back on.

Selecting an oven

(double ovens)

To choose the oven you want to use, press the Upper Oven or Lower Oven pad.

UPPER OVEN

LOWER OVEN

Finding out which oven is in use

(double ovens)

Press the Upper Oven or Lower Oven pad. Upper oven or lower oven information will be displayed and the outer oven cavity symbol for the oven being programmed will flash.

UPPER OVEN

LOWER OVEN

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **Control lock** is only available when oven is not in Self-Cleaning cycle or Sabbath mode.
- **The Cancel/Off pad** will still work during control lock, but you will need to press it for 1 second.
- **On both single and double ovens,** the control lock will not disable the Timer. On double ovens, the light, timer, and clock are still available during control lock.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:

Press and hold the Control Lock pad for

5 seconds. A single tone will sound and "CONTROL LOCK 🔒" will appear on the display.

To unlock the control panel:

Press and hold the Control Lock pad for

5 seconds. A single tone will sound after 5 seconds and "CONTROL LOCK 🔒" will disappear from the display.

Prompt for start

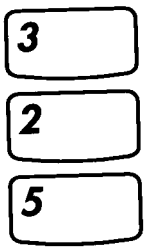
If "START?" is lit, this means that the Start pad has not been pressed. If you do not press the Start pad, the programmed function will automatically be canceled in 5 minutes.

Setting your single oven for the Sabbath†

If you want to set your oven to meet "no work" requirements for the Sabbath, follow these steps:

1. **Turn** the oven light on or off, as desired, by pressing the Oven Light pad. The oven light will stay turned on or off, whichever you chose, while in the Sabbath mode. Opening the door will not switch the oven light throughout the Sabbath mode.
2. **Press** BAKE.

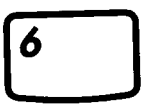
3. **Press** Number Pads to set the temperature you want.



(example for 325°F)

4. **Press** START.

5. **Press and hold** Number Pad 6 for



5 seconds to go into the Sabbath mode.

NOTE: The Sabbath mode is only available with the Bake function. Before going into the Sabbath mode make sure the timer is off. Also, make sure you are in an untimed Bake mode with no cook time or stop time specified.

† Star K certification pending. Full certification by Star K is expected near the end of 1996 or early 1997. Information is accurate as of 5/96.

What your oven will do while in the Sabbath mode:

- **The oven** will not shut off automatically.
- **The temperature displays** of the active ovens will show "Sab".
- **To prevent accidental key pad presses,** only the 0-9, Start, Upper Oven, and Lower Oven key pads will work. (The Cancel/Off pad will also work, but it must be pressed 1 second longer.)
- **No tones** will sound.
- **No prompts,** error messages, or temperature changes will be displayed.
- **The ON Indicator Light** will light up when the oven is heating and will go off when the oven stops heating.

NOTE: If you open the oven door when the elements are off, the elements will not turn on. Elements will not turn on immediately after the door is closed. If you open the oven door when the elements are on, the elements will turn off after a delay. Again, elements will not turn on immediately after the door is closed.

To change the temperature during the Sabbath mode for holidays:

1. **Press** a Number Pad and hold for 2 seconds for the desired temperature. Each Number Pad is programmed for a specific set temperature:

NUMBER PAD	SET TEMPERATURE
1	170°F (77°C)
2	200°F (93°C)
3	250°F (121°C)
4	275°F (135°C)
5	300°F (149°C)
6	325°F (163°C)
7	350°F (177°C)
8	375°F (191°C)
9	400°F (204°C)
0	450°F (232°C)

2. **Press** START and hold for 2 seconds.

NOTE: It may take the oven up to one half hour to reach the desired temperature.

To end the Sabbath mode and turn off oven:

- **Press and hold** Number Pad 6 for 5 seconds.

If a power failure occurs during the Sabbath mode:

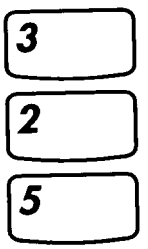
The oven will automatically return to the Sabbath mode at the desired temperature when power returns.

Setting your double oven for the Sabbath†

If you want to set your oven to meet "no work" requirements for the Sabbath, follow these steps:

1. **Press** BAKE.

2. **Press** Number Pads to set the temperature you want.

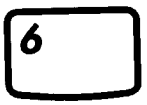


(example for 325°F)

3. **Press** START.

† Star K certification pending. Full certification by Star K is expected near the end of 1996 or early 1997. Information is accurate as of 5/96.

4. **Press and hold** Number Pad 6 for 5 seconds to go into the Sabbath mode.



NOTES:

- **The Sabbath mode** is only available with the Bake function.
- **The Timer** will be canceled in the Sabbath mode.
- **To use both ovens in the Sabbath mode,** both ovens must be in BAKE mode before going into the Sabbath mode. If only one oven is on before entering the Sabbath mode, then the other oven cannot be turned on while in the Sabbath mode.

What your oven will do while in the Sabbath mode:

- **The oven** will not shut off automatically.
- **The temperature displays** of the active ovens will show "Sab".
- **To prevent accidental key pad presses,** only the 1-9, Start, Upper Oven, and Lower Oven key pads will work.
- **Oven lights** will stay off. Lights will not turn on when door is opened.
- **The indicator** will flash for a few seconds to tell you when the elements are about to turn on or off.
- **No tones** will sound.
- **No prompts,** error messages, start times, or temperature changes will be displayed.
- **The Element Indicator light** will light up when the oven is heating and will go off when the oven stops heating.

NOTE: If you open the oven door when the elements are off, the elements will not turn on. Elements will not turn on immediately after the door is closed. If you open the oven door when the elements are on, the elements will turn off after a delay. Again, elements will not turn on immediately after the door is closed.

To change the temperature during the Sabbath mode for holidays:

1. **Press** upper/lower oven pad.
2. **Press** a Number Pad for the desired temperature. Each Number Pad is programmed for a specific set temperature:

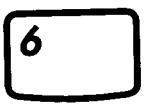
NUMBER PAD	SET TEMPERATURE
1	170°F (77°C)
2	200°F (93°C)
3	250°F (121°C)
4	300°F (149°C)
5	325°F (163°C)
6	350°F (177°C)
7	375°F (191°C)
8	400°F (204°C)
9	475°F (246°C)

3. **Press** START.

NOTE: It may take the oven up to one half hour to reach the desired temperature.

To end the Sabbath mode and turn off oven:

- **Press and hold** Number Pad 6 for 5 seconds. (You only need to do this step once for both ovens.)



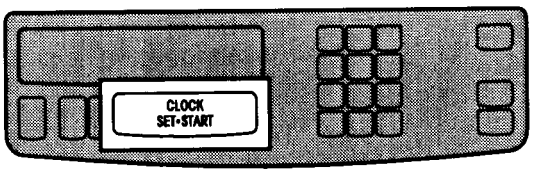
If a power failure occurs during the Sabbath mode:

The oven will automatically return to the Sabbath mode at the desired temperature when power returns.

Setting the clock

NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.

NOTE: If a timed oven function is active or programmed, you cannot change the clock. If an untimed oven function is active or programmed, you can change the clock, however the start time will disappear.



1. Press Clock Set/Start pad.

PRESS

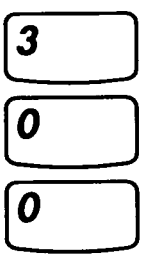
YOU SEE

(last time of day on display) (colon is flashing)

---

2. Set time.

PRESS



YOU SEE

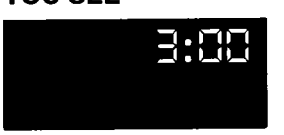
---

3. Start clock.

If time has not been entered correctly, three short tones will sound and "Err" will be displayed. The display will show the last valid time to appear on the display. Repeat Steps 2 and 3 to re-enter the time of day.

PRESS

YOU SEE

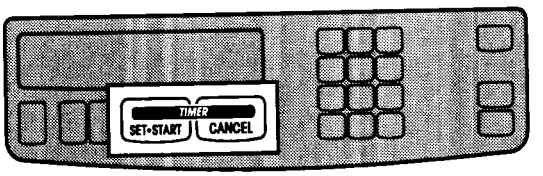


To disable the display clock:

You can clear the time of day from the display by pressing and holding CLOCK SET/START for 5 seconds. Repeat to see time of day on display again.

Using the timer

The Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 99 hours, 59 minutes, or in minutes and seconds up to 99 minutes, 99 seconds.



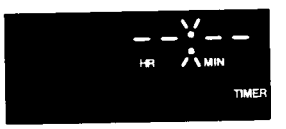
NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.

1. Press Timer Set/Start pad.

- **Once** to set hours and minutes
- **Twice** to set minutes and seconds

PRESS

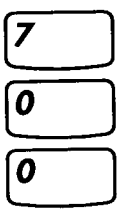
YOU SEE



(example shows hours and minutes timer setting 1)

2. Set time.

PRESS



YOU SEE

(example shows a 7-hour timer setting)

3. Start Timer.

The Timer will begin counting down immediately after you press the Timer Set/Start pad.

PRESS

YOU SEE

4. When time is up, turn off Timer.

When time is up, you will hear four tones unless end-of-cycle tone is disabled. (See page 8.) Press the Timer Cancel pad to clear the display. Also, four tones will sound every minute as an audible reminder unless they are disabled. (See page 8.)

YOU SEE

To change the timer during its operation:

1. **Press** Timer Set/Start pad.
2. **Enter** new desired time.
3. **Press** Timer Set/Start pad.

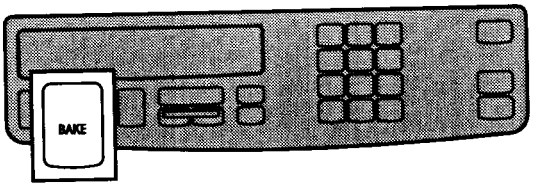
To cancel the timer during its operation:

You can cancel the Timer any time during its operation. Press the Timer Cancel pad.

PRESS

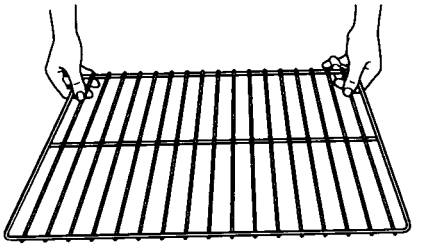
Baking/roasting

NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.

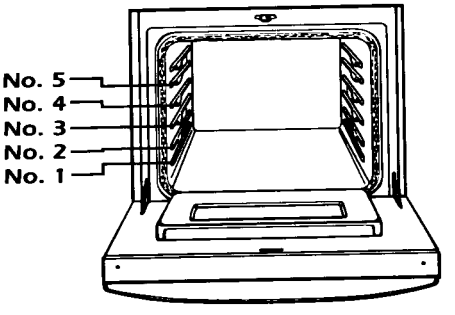


1. Position racks.

For correct rack placement, see "Rack placement" chart on page 17.



Your oven(s) has 2 flat racks and 5 rack positions. Rack position 5 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.



NOTES:

- **Before turning oven on,** place oven racks where you need them.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts** to protect your hands, if rack(s) must be moved while oven is hot.
- **Do not let** pot holder or oven mitt touch oven bottom.
- **See pages 16 and 17** for additional baking and roasting tips.

2. Choose bake setting.

NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS

UPPER OVEN

to select oven (for double ovens)

PRESS

BAKE

YOU SEE

(or 180°C)

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

NOTE: See a reliable cookbook for temperature recommendations.

PRESS

3

7

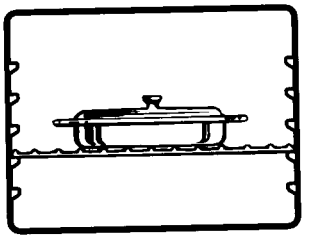
5

YOU SEE

(example for 375°F)

4. When roasting or cooking casseroles, put food in oven.

You do not have to preheat the oven when roasting or cooking casseroles.



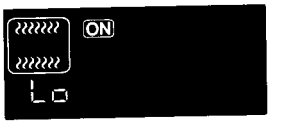
5. Preheat oven (baking)/start oven (roasting).

After the temperature reaches 170°F, the temperature display will show the actual oven temperature at each 5°F (or 3°C) increase and stop at the set temperature. One long tone will sound when oven is preheated.

PRESS

START

YOU SEE



("Lo" is displayed after 5 seconds if oven temperature is below 170°F)

6. When baking, put food in oven after oven is preheated.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

continued on next page

7. After cooking, turn off oven.	PRESS	YOU SEE (display will go blank)
	CANCEL OFF (single ovens) OR UPPER OVEN CANCEL / OFF LOWER OVEN CANCEL / OFF (double ovens)	

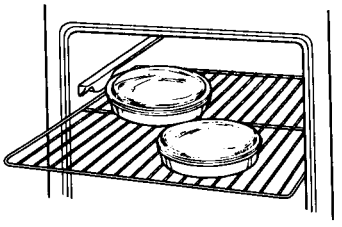
Baking tips

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- **Place** the pans so that one is not directly over the other.

- **For best results,** allow 1½ to 2 inches of space around each pan and between pans and oven walls.
- **When baking with one pan,** place pan in the center of the oven rack.



- **When baking with two pans,** place pans in opposite corners of the oven rack.

NOTE: "Oven peeking" may cause heat loss, longer cooking times, and unsatisfactory baking or roasting results. Rely on your timer.

For proper cooking, follow these guidelines:

- **When using one rack,** place the rack so the top of the food will be centered in the oven.
- **Use only one** cookie sheet in the oven at a time when using the Bake setting.

NOTE: See "Baking/roasting" on page 14 for additional baking tips.

Bakeware tips

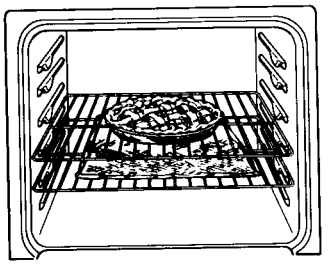
- **When baking with insulated cookie sheets or baking pans,** place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- **When using ovenproof** glassware or dark bakeware, reduce the oven temperature by 25°F, but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature called for in the recipe.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies	2
Angel food and bundt cakes, most quick breads, yeast breads, casseroles, meats	1 or 2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

Using aluminum foil in the oven

Use aluminum foil to catch spillovers from pies or casseroles.

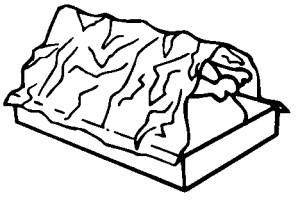


- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.

NOTE: Do not line oven bottom with foil or other liners. It could affect the quality of your baking.

Roasting tips

- **Roast** meats fat-side up in a shallow pan using a roasting rack.
- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **A foil tent** will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- **Use an accurate meat thermometer** to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone, or gristle.
- **After reading the thermometer once,** push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.

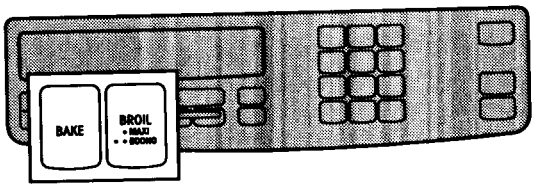
NOTE: See "Baking/roasting" on page 14 for additional roasting tips.

Roasting chart:

– Press the Bake pad.
– Preheating is not needed.
– Place roasting pan on flat rack – position 1 or 2.

	OVEN TEMP.	TIME	DONENESS
BEEF			
Beef rib roast, from small end (4 to 5 lbs)	325°F	1¾ to 2¼ hrs	medium-rare 140°F
	325°F	2¼ to 2¾ hrs	medium 155°F
Beef rib eye roast (4 to 4½ lbs)	350°F	1¼ to 1¾ hrs	medium-rare 140°F
	350°F	1½ to 2 hrs	medium 155°F
Beef sirloin roast, boneless (4 to 5 lbs)	325°F	2¼ to 2¾ hrs	medium-rare 140°F
	325°F	2¾ to 3¼ hrs	medium 155°F
PORK			
Pork top loin roast (single loin), boneless (2 to 2½ lbs)	325°F	1 to 1¼ hrs	155°F
Pork top loin roast (double loin, tied), boneless (3 to 4 lbs)	325°F	1¾ to 2½ hrs	155°F
Pork loin center rib roast (3 to 4 lbs)	325°F	1½ to 2 hrs	155°F
HAM			
Ham, fully cooked shank half (4 to 5 lbs)	325°F	1½ to 2 hrs	135°F
LAMB			
Lamb rib roast (1¼ to 1½ lbs)	400°F	30 to 35 min	140°F
Leg of Lamb (4 to 5 lbs)	325°F	1¼ to 1¾ hrs	140°F
CHICKEN			
Chicken, broiler-fryer (2½ to 3 lbs)	375°F	1 to 1¼ hrs	140°F
Chicken, roasting (6 to 6½ lbs)	325°F	2½ to 2¾ hrs	180°F to 185°F
TURKEY			
Turkey (10 to 12 lbs)	325°F	3½ to 4 hrs	180°F to 185°F
Turkey (14 to 16 lbs)	325°F	4½ to 5 hrs	180°F to 185°F
Turkey breast half, fresh (2½ to 3 lbs)	325°F	1¼ to 1½ hrs	170°F
CORNISH GAME HENS			
Cornish game hens (1 to 1½ lbs each)	375°F	1 to 1¼ hrs	

Adjusting oven temperature



Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTES:

- **On double ovens**, upper and lower oven temperature may be adjusted independently. Press the Upper or Lower Oven pads.
- **DO NOT measure** oven temperature with a thermometer. Opening the oven door will affect the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.
- **These examples** are for double upper ovens only. Other ovens may look slightly different.

1. Press and hold Bake pad for 5 seconds.

Release the pad when a number and CAL appear on the temperature display and you hear a tone.

PRESS

to select oven (for double ovens)

PRESS

Hold for 5 seconds

YOU SEE

(factory setting of "0")

---

2. Set new offset temperature.

You can set the offset temperature adjustment as low as -35°F (-21°C) or as high as +35°F (+21°C). Each time you press the Bake pad, the displayed temperature will increase by 5°F (3°C). Each time you press the Broil pad, the displayed temperature will decrease by 5°F (3°C). (To determine the amount of adjustment needed, see the chart on this page.)

NOTE: If there is no "F" after the temperature, you are in the Celsius mode.

PRESS

OR

YOU SEE

(example when making oven 10°F [or 5°C] hotter)

---

3. Enter the adjustment.

NOTE: If you press the Cancel/Off pad instead of the Start pad, the offset temperature will stay the same.

PRESS

YOU SEE

(display will go blank)

How to determine the amount of adjustment needed

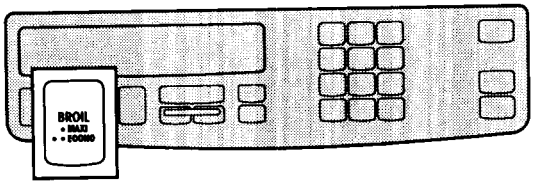
The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

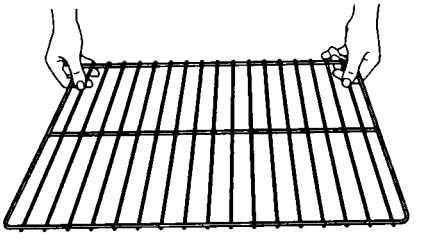
TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more	+5°F to +10°F/ +3°C to +6°C
Moderately more	+15°F to +20°F/ +8°C to +12°C
Much more	+25°F to +35°F/ +16°C to +21°C
A little less	-5°F to -10°F/ -3°C to -6°C
Moderately less	-15°F to -20°F/ -8°C to -12°C
Much less	-25°F to -35°F/ -16°C to -21°C

Broiling

NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.

NOTE: Preheating is not necessary when broiling.





1. Position rack.

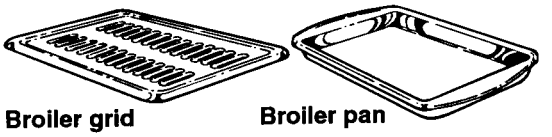
See "Broiling rack positions" on page 24 for recommended rack positions.

NOTES:

- **Before turning oven on,** place oven racks where you need them.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts** to protect your hands, if rack(s) must be moved while oven is hot.
- **Do not let** pot holder or oven mitt touch hot broil element.
- **See "Broiling tips" on page 24** for additional broiling tips.

2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.



Broiler grid **Broiler pan**

NOTES:

- **Place food** about 3" or more from the broil element.
- **To ensure adequate grease drainage,** do not use cookie sheets or similar pans for broiling.
- **If foil is used** to cover broiler grid, cut slits in foil to allow grease to drain away.

continued on next page

3. Close door.

NOTE: Do not keep the door open as on other electric ovens. Unlike other electric ovens, the broil element will only stay on with the door closed. This gives you the high heat you need for broiling. However, if you leave the door open, the broil element will go off.

4. Press Broil pad.

Once for Maxi Broil

PRESS

to select oven (for double ovens)

PRESS

YOU SEE

(or 260°C) (example for Maxi Broil)

OR

Twice for Econo Broil

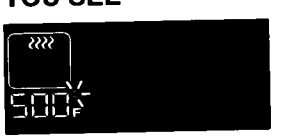
NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS

to select oven (for double ovens)

PRESS

YOU SEE



(or 260°C) (example for Econo Broil)

5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see below).

NOTE: See "Maxi broil chart" on page 24 for temperature recommendations.

PRESS

3

2

5

YOU SEE

(example shows 325°F broiling temperature for Maxi Broil)

6. Start oven.

NOTE: If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS

START

YOU SEE

(example for Maxi Broil)

7. When broiling is done, turn off oven.

PRESS

CANCEL OFF

(single ovens)

OR

UPPER OVEN CANCEL / OFF

LOWER OVEN CANCEL / OFF

(double ovens)

YOU SEE

(display will go blank)

Variable temperature broiling

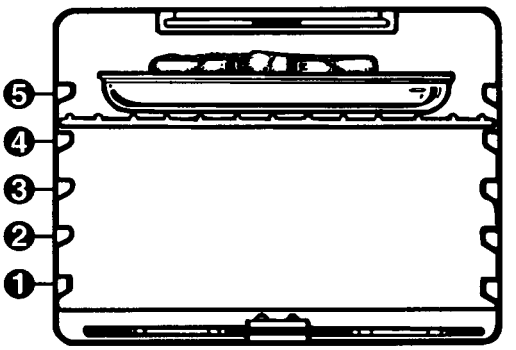
- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F. These temperature settings allow the broil heating element to cycle more frequently and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

Broiling tips

- **Always start** broiling with a cold broiler pan for better results.
- **To retain more natural juice,** do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

NOTE: See "Broiling" on page 21 for additional broiling tips.

Broiling rack positions



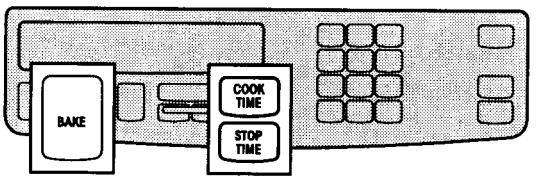
Maxi broil chart

The recommended rack position is numbered lowest (1) to highest (5). For best results, as a general rule, turn meat over after approximately ⅔ of the broiling time. Turn chicken pieces over after approximately ½ of the broiling time. Thinner cuts, such as fish fillets, may not need to be turned. Broil with the door closed.

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES)
Steak, 1" thick	4	500°F	
• medium-rare			21 to 22 minutes
• medium			23 to 24 minutes
• well-done			27 to 30 minutes
Hamburger patties, ¾" thick	4	500°F	
• well-done			19 to 21 minutes
Fish, ½ to ¾" thick fillets or steaks	4	500°F	13 to 14 minutes
Pork chops, 1" thick	4	500°F	26 to 28 minutes
Frankfurters	4	500°F	9 to 10 minutes
Chicken pieces, with bones	4	500°F	31 to 35 minutes
Lamb chops, 1" thick	4	500°F	15 to 17 minutes
Ham slice, precooked, ½" thick	4	500°F	10 to 14 minutes

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Timed cooking



The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly. Before using timed cooking, make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 12.)

⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in death, food poisoning, or sickness.

NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.

To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Baking/roasting" on page 14 and "Rack placement" chart on page 17.

2. Choose setting.

NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS

UPPER OVEN

to select oven (for double ovens)

PRESS

BAKE

YOU SEE

continued on next page

3. Set temperature (optional).
Do this step if you want to set a temperature other than the one displayed.
NOTE: See a reliable cookbook for temperature recommendations.

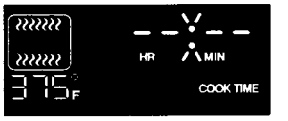
PRESS
3
7
5

YOU SEE

(example shows 375°F temperature setting)

4. Press Cook Time pad.

PRESS
COOK TIME

YOU SEE


5. Set cook time.

PRESS
2
0
0

YOU SEE

(example shows 2-hour cook time)

6. Start oven.

PRESS
START

YOU SEE

(cook time is displayed)

7. When baking/roasting is done:
"End" will show on the display. Four tones will sound, followed by 4 reminder tones (unless they have been disabled), every minute until you open the door, or press the Cancel/Off pad.

YOU SEE

(double oven display)

To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Baking/roasting" on page 14 and "Rack placement" chart on page 17.

2. Choose setting.

NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting.

PRESS

UPPER OVEN

to select oven (for double ovens)

PRESS

BAKE

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook for temperature recommendations.

PRESS

3

7

5

YOU SEE

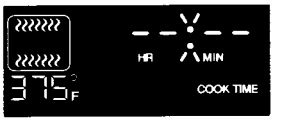
(example shows 375°F temperature setting)

4. Press Cook Time pad.

PRESS

COOK TIME

YOU SEE



continued on next page

5. Set cook time.

PRESS

2

0

0

YOU SEE

(example shows 2-hour cook time)

6. Press Stop Time pad.

PRESS

STOP TIME

YOU SEE

(time display shows stop time equal to time of day plus cook time)

7. Set stop time.

PRESS

3

0

0

YOU SEE

(time display shows new stop time you set)

8. Press Start pad.

PRESS

START

YOU SEE

When start time is reached:

YOU SEE

9. When baking/roasting is done:
"End" will show on the display. Four tones will sound, followed by four reminder tones (unless they have been disabled), every minute until you open the door, or press the Cancel/Off pad.

YOU SEE

(double oven display)

To cancel timed cooking settings:

Press Cancel/Off pad.

PRESS

CANCEL OFF

(single ovens)

OR

UPPER OVEN CANCEL / OFF

LOWER OVEN CANCEL / OFF

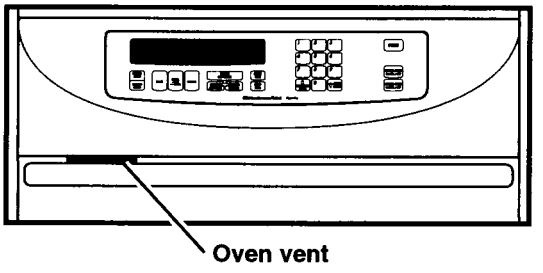
(double ovens)

YOU SEE

(display will go blank)

The oven vent(s)

Hot air and moisture escape from the oven(s) through vent(s). The vent for the oven is above the oven door. This vent is needed for air circulation. **Do not block the vent(s).** Poor baking/roasting can result.



Caring for Your Oven

Cleaning your oven and controls

Make sure all controls are off and the oven is cool before cleaning. Your oven is designed for easy care. You can do most cleaning with items found around your home. Cleaning your oven whenever spills or soiling occurs will help to keep it looking and operating like new.
Do not use commercial oven cleaners in your oven.

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 9.)
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • **Do not clean the pan and grid in the Self-Cleaning cycle.**
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 33-37.

Removing the oven door

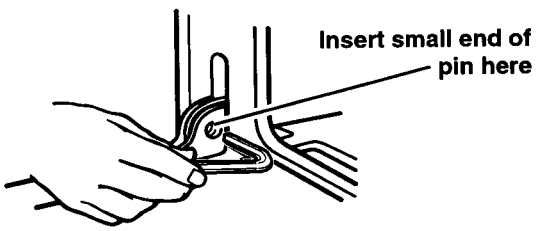
For normal use of your oven, you do not need to remove the door. However, you can remove the door by following the instructions in this section.

The oven door is heavy. Use both hands to remove and replace the door. Do not lift and carry the door by the handle. To remove and replace the door you may need help.

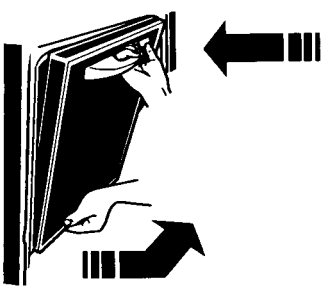
To remove:

1. **Open** door all the way.

NOTE: Two 5/32" Allen wrenches or two nails of similar diameter may be used if factory furnished door removal pins have been misplaced. Be careful not to damage porcelain finish.

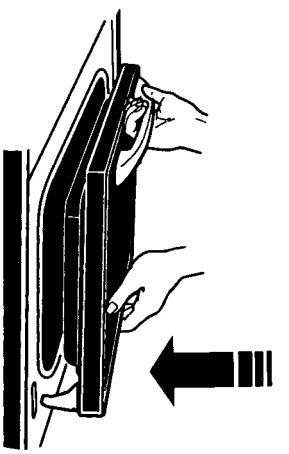


2. **Insert** small end of a door removal pin into each door hinge.



3. **Grasp** under handle and gently close door as far as it will shut. Pull door out at bottom to remove.
4. **Set** door aside on protected surface.

To replace:



1. **Fit** hinge arms into slots in frame. Push in at lower corners to insure that hinge arms are fully engaged.
2. **Open** the door all the way.
3. **Remove** the door removal pins from each hole.
4. **Close** the door.

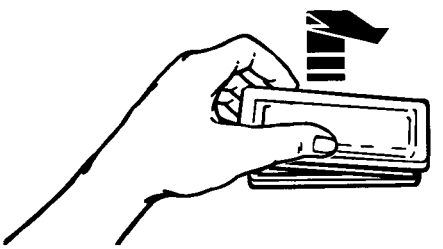
NOTE: If the door does not operate freely, you have not installed it properly. Repeat Steps 1-4.

Using and replacing the oven lights

The oven lights will come on when you open the oven door. To turn the lights on when the oven door is closed, **press** the Oven Light pad [OVEN LIGHT] on the control panel. **Press** the pad [OVEN LIGHT] again to turn off the lights.

Replacing the oven light:

1. **Disconnect** appliance at the main power supply. Make sure the oven is cool before replacing the light bulb.

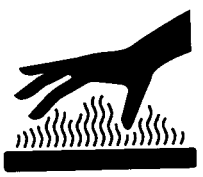


2. **Remove** glass light cover by grasping the front edge of the cover and pulling it away from the side wall of the oven.
3. **Remove** the light bulb from its socket. **Replace** the bulb with another halogen bulb (12 volt, 5 watt maximum, available at most hardware stores).
4. **Replace** the light cover by snapping it back into wall. The light cover must be in place when using the oven. The cover protects the bulb from breaking and from high oven temperatures.
5. **Reconnect** appliance at the main power supply.

NOTE: On both single and double ovens, the oven lights will not work during the Self-Cleaning cycle.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.



⚠WARNING

Burn Hazard

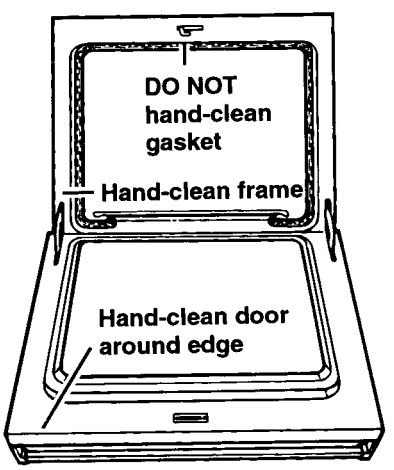
Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow the above can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

NOTES:

- **DO NOT** clean, move, or bend the gasket. Poor cleaning, baking, and roasting may result.
- **DO NOT** let water, cleaner, etc., enter slots on door and frame.
- **Remove** the broiler pan and grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 30.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

NOTES:

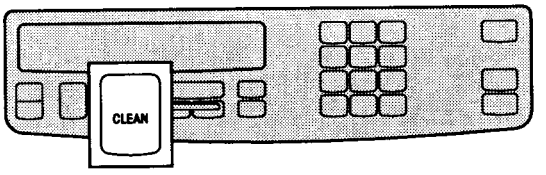
- **Do not block** the oven vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Before setting the controls

- **Make sure clock is set to correct time of day. The clock cannot be set during the Self-Cleaning cycle.**
- **Make sure the oven door is completely closed.**

Setting the controls

NOTE: These examples are for double upper ovens only. Other ovens may look slightly different.



To start cleaning immediately:

1. Press Clean pad.

A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting. The electronic control will not let both ovens be active while one oven is cleaning.

PRESS

UPPER OVEN

to select oven (for double ovens)

PRESS

CLEAN

YOU SEE

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time from 2½ to 4½ hours.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS

4

0

0

YOU SEE

(example shows 4-hour cleaning cycle)

3. Start oven.

NOTE: The door will lock right after you press START.

PRESS

START

YOU SEE

4. After the Self-Cleaning cycle ends:

YOU SEE

(double oven display)

To delay cleaning start time:

1. Press Clean pad.

A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

NOTE: On double ovens, the cavity symbol flashes to tell you which oven you are setting. The electronic control will not let both ovens be active while one oven is cleaning.

PRESS

to select oven (for double ovens)

PRESS

YOU SEE

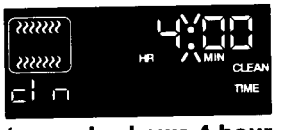
2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time from 2½ to 4½ hours.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS

YOU SEE



(example shows 4-hour cleaning cycle)

3. Press Stop Time pad.

PRESS

YOU SEE

continued on next page

4. Set Stop time.

Example for 7:00:

PRESS

7

0

0

YOU SEE

5. Complete entry.

NOTES:

- **The door** will lock right after you press START.
- **Lights** will stay on until start time is reached.

When the start time is reached:

PRESS

START

YOU SEE

YOU SEE

6. After the Self-Cleaning cycle ends:

YOU SEE

(double oven display)

To stop the Self-Cleaning cycle at any time:

PRESS

CANCEL OFF

(single ovens)

OR

UPPER OVEN CANCEL / OFF

LOWER OVEN CANCEL / OFF

(double ovens)

YOU SEE

(double oven display) ("cln", "cool", "TIMED", and "DOOR LOCKED" will appear if oven has not cooled down and you try to program another cooking function)

For best cleaning results

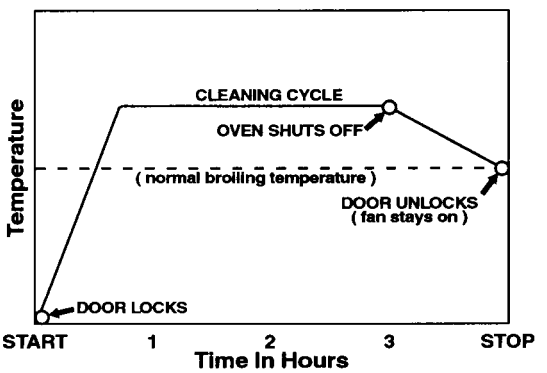
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected,** the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 33.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See "Setting the controls" on page 34.)

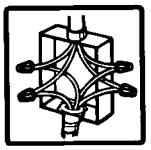
The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops after 3 hours, but it takes longer for the oven to cool enough to unlock.



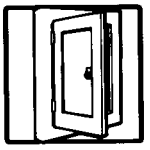
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on pages 40 and 41.

If nothing operates, check the following:



Is the oven wired into a live circuit with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.
The Self-Cleaning cycle will not operate	• You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls. • You have programmed another function in the other oven on a double oven. Cancel and reprogram oven.
Display is blank	• You have set the display not to show the clock time. To see the clock time again, press and hold the Clock Set/Start pad for 5 seconds.

PROBLEM	CAUSE
Cooking results are not what you expected	• The oven is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting oven temperature" on page 19 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.
The display is showing "PF"	• There has been a power failure. Reset the clock. (See page 12.)
A letter followed by a number shows on the display (for example "E3", "F1")	• Press Cancel/Off pad. If the code reappears, note the code and call for service. (See Step 2 on pages 40 and 41.)
The key pads do not operate	• The Control Lock has been set. (See "Using the control lock" on page 9.) Turn off the Control Lock by pressing and holding the Control Lock pad for 5 seconds. • The Sabbath mode has been set ("Sab" appears on the display). Turn off the Sabbath mode by pressing and holding Number Pad 6 for 5 seconds.

If none of these items was causing your problem, see "Requesting Assistance or Service" on pages 40 and 41.

Requesting Assistance or Service in the U.S.A.

1. If the problem is not due to one of the items listed in "Trouble-shooting" on pages 38-39†:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

  KitchenAid Brand Home Appliances
  Consumer Assistance Center
  c/o Correspondence Dept.
  2000 North M-63
  Benton Harbor, MI 49022-2692

  Please include a daytime phone number in your correspondence.

2. If you need service†:

- Call your dealer or the repair service he recommends.

- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 1).

3. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and KitchenAid have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606

- MACAP will in turn inform us of your action.

† **When asking for help or service:** Please provide a detailed description of the problem (including any information that appears on the electronic control display), your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-In Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-In Ovens	Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230** (in U.S.A.) or contact your authorized Inglis Limited** Appliance Service company (in Canada).

Requesting Assistance or Service in Canada

Before calling for assistance or service, please check "Troubleshooting" on pages 38 and 39. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance (see page 3). This information will help us to better respond to your request.

1. For Assistance:

Call the Consumer Assistance Centre

1-800-461-5681

- Use and maintenance procedures
- Referrals to local dealers
- Specifications on all our appliances

2. For Service:

Call the Consumer Service Centre

1-800-807-6777

- Maintenance and repair service
- Accessory and repair part sales

Authorized Service Centres

For service of Inglis, Whirlpool, KitchenAid, Roper, Estate, & Admiral Appliances

Direct Service Branches:

BRITISH COLUMBIA	**Vancouver**	Inglis Home Appliance Service 3627 E. 4th Avenue	604-291-6426 1-800-665-6788
	Victoria	Inglis Home Appliance Service	1-800-665-6788
ALBERTA	**Edmonton**	Inglis Home Appliance Service 11653 163rd Street	403-453-3900 1-800-661-6291
	Calgary	Inglis Home Appliance Service	403-253-9267
ONTARIO	**Toronto (Mississauga)**	Inglis Home Appliance Service 5945 Ambler Drive	905-821-3900 1-800-807-6777
	Toronto (Markham)	Inglis Home Appliance Service 110 Torbay Road, Unit 1	905-475-9511 1-800-807-6777
	Ottawa	Inglis Home Appliance Service 28 Capital Drive	613-225-0510 1-800-267-3456
MANITOBA	**Winnipeg**	Inglis Home Appliance Service 1683 Church Avenue	204-694-5308 1-800-665-1683
QUEBEC	**Montreal (Laval)**	Inglis Home Appliance Service 2750 Francis-Hughes	514-382-8110 1-800-361-3032
	Brossard	Inglis Home Appliance Service 9605 Ignace Street, Unit F	514-397-1840 1-800-361-0950
	Quebec City	Inglis Home Appliance Service 5275 Wilfrid-Hamel Blvd., Suite 140	418-871-5251 1-800-463-1523
	Sherbrooke (Rock Forest)	Inglis Home Appliance Service 3475 Industriel Blvd.	819-564-6565 1-800-567-6966
NOVA SCOTIA	**Dartmouth**	Inglis Home Appliance Service 900 Windmill Road, Unit 109	902-468-6634 1-800-565-1598
SASKATCHEWAN	**Regina**	Inglis Home Appliance Service	1-800-665-1683
	Saskatoon	Inglis Home Appliance Service	1-800-665-1683

For service in areas other than those listed, contact the Consumer Service Centre, your local appliance dealer, or consult your telephone directory yellow pages.

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KitchenAid*

Electric Built-In Oven

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	**A.** Service calls to: **1.** Correct the installation of the oven. **2.** Instruct you how to use the oven. **3.** Replace house fuses or correct house wiring. **B.** Repairs when oven is used in other than normal home use. **C.** Damage resulting from accident, alteration, misuse, abuse, improper installation, or installation not in accordance with local electrical codes. **D.** Any labor costs during the limited warranties. **E.** Replacement parts or repair labor costs for units operated outside the United States and Canada. **F.** Pickup and delivery. This product is designed to be repaired in the home. **G.** Repairs to parts or systems caused by unauthorized modifications made to the appliance.
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	
SECOND-THROUGH TENTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	

3/96

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" sections or by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A. In Canada, call KitchenAid Canada at one of the telephone numbers listed on page 3.

KitchenAid
Benton Harbor, Michigan, U.S.A. 49022-2692

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